

cents in the range, and $3\frac{1}{3}$ on the gas stove—a saving of $4\frac{2}{3}$ cents. The total saving of the gas stove over the range, in food lost was $33\frac{1}{4}$ cents. These are the facts. (Applause.)

The following are the foregoing facts, in tabular form, arranged for comparison :

*RECORD OF PEERLESS RANGE No. 8.

ARTICLE.	How Cooked.	Weight.		Loss per cent.	Time.
		Before Cooking.	After Cooking.		
Blue Fish.....	Baked.	3 lbs.	2 lbs. 1 oz.	32	31 m.
Rib of Beef	Roasted.	9 lbs. 7 oz.	6 lbs. 8 oz.	32	1 h. 37 m.
Chicken.....	Roasted.	3 lbs.	2 lbs. 2 oz.	30	1 h. 6 m.
Beef Steak	Broiled.	1 lb. 2 oz.	13½ oz.	25	11 m.
Lamb Chops.	Broiled.	1 lb. 1 oz.	11 oz.	35	12 m.
Sweet Potatoes.....	Steamed.	3 lbs. 5 oz.			
White Potatoes.	Steamed.	3 lbs. 8 oz.			
Cauliflower.....	Boiled.	3 lbs. 12 oz.			
Tomatoes	Stewed.	4 lbs.			
Bread.....	Baked.		5 lbs. 2 oz.		46 m.
Sago Pudding	Baked.		3 lbs. 5 oz.		27 m.
Lemon Pie.	Baked.		2 lbs. 12 oz.		30 m.

Sauces for fish, beef and cauliflower.

Total time from lighting of fire until everything was ready to serve 2 hours and 40 minutes. Of this time 30 minutes was required to heat the oven, leaving 2 hours and 10 minutes actual cooking time. Weight of coal including lighting of fire 44 lbs. At the end of the time the fire was ready for more coal. Cost of coal, 44 lbs., @ \$5.50 per ton, 10.95 cents. Kindling 1 cent. Total, $11\frac{95}{100}$ cents.